

DESSERTS

STICKY TOFFEE PUDDING

SOFT STICKY SPONGE MADE WITH DATES & RAISINS, TOPPED WITH RICH TOFFEE SAUCE, SERVED WITH CLOTTED CREAM

£9

TIRAMISU

LAYERS OF COFFEE SOAKED SPONGE AND VELVETY CREAM, FINISHED WITH A DELICATE DUSTING OF BITTER COCOA

£9

APPLE CRUMBLE

SWEET APPLE FILLING WITH CINNAMON OAT CRUMBLE, SERVED WITH SALTED CARAMEL CUSTARD

£9

WARM CHOCOLATE BROWNIE

GOOEY RICH CHOCOLATE BROWNIE WITH CHOCOLATE CHIPS, SERVED WITH VANILLA OR CHOCOLATE ICE CREAM

£8.5

THREE SCOOPS

ICE CREAMS

TRIPLE CHOCOLATE, STRAWBERRY, SALTED CARAMEL, VANILLA, HONEYCOMB

SORBETS

BLOOD ORANGE, LEMON, RASPBERRY

£8

STRAWBERRIES & CREAM

FRESH KENTISH STRAWBERRIES WITH CRUSHED MERINGUE NESTS & WHIPPED OR DOUBLE CREAM

£9

TRUFFLE TRIO

THREE SALTED CARAMEL TRUFFLES

£4.5

BANANA SPLIT WAFFLE

SWEET CINNAMON WAFFLE TOPPED WITH BANANA, MIXED BERRIES, VANILLA & BANANA ICE CREAM, WHITE AND MILK CHOCOLATE SAUCES, GLACE CHERRIES

£10

RASPBERRY MACARONS

LIGHT ALMOND COOKIES, WITH MINI MERINGUES, RASPBERRY COULIS & WHITE CHOCOLATE SAUCE

£10

CHEESE BOARD

SOFT FRENCH PORT SALUT, MILD CHEDDAR, SAINT ANGUR BLUE WITH CRACKERS & ONION CHUTNEY

£10

